

ELOUAN

2022 ELOUAN PINOT NOIR

FROM THE BEGINNING, OUR GOAL WITH ELOUAN WAS TO PRODUCE PINOT NOIR AND CHARDONNAY THAT SHOWCASED OREGON'S PREMIER WESTERN MARITIME REGIONS. WE BRING TOGETHER FRUIT FROM THREE DISTINCT TERRAINS THAT HARMONIZE BEAUTIFULLY WHEN BLENDED AS ONE, TO CREATE WINES WITH INTENSE STRUCTURE AND VIBRANT ACIDITY.

GROWN IN THE FOOTHILLS OF OREGON'S COASTAL RANGE

Fruit from three regions renowned for Burgundian varietal wines in Oregon:

NORTH WESTERN OREGON

The coolest of the regions; it can be difficult to fully ripen the grapes. It is a worthy contributor to any Chardonnay blend, offering complex phenolic development, balanced sugars and bright acidity.

WEST-CENTRAL HILLS

The most consistent region for Chardonnay in Oregon, the Central Hills is the perfect stylistic middle ground. This region produces vibrant acidity, soft structure and flavors of Golden Delicious apples, pears and toasted brioche with butter.

SOUTH WESTERN OREGON

Offering deep melon notes, and a rich mouthfeel with plenty of depth, the valleys here provide an opulent element to the blend with tropical notes of banana and pineapple.

WINEMAKING PHILOSOPHY

Pinot Noir is at its most pure and nuanced when grown in a temperate, cool climate. The delicate attributes of this grape along with its tendency for early maturation mean that Pinot Noir requires lower temperatures and ample sunlight to achieve optimal ripeness. The unique climate, diversity of soil types, and the gentle sunlight's influence on both canopy and fruit form the foundation of this wine's northern character.

GROWING SEASON

Winter conditions persisted into April, delaying flowering and extending the season. Cool temperatures in May and June further delayed the vintage. Temperatures finally warmed in July and August, but cool nights ensured adequate hangtime and flavor development. The hot temperatures helped accelerate ripening, and they remained warm, with the rains holding off until mid-October, allowing for an extended ripening period. The nearly ideal late-season weather allowed the fruit to develop complex flavors and bright acidity. We began harvesting grapes in early September and completed our harvest by mid-October.

TASTING NOTES

COLOR: Dark ruby red in color.

AROMAS: Bright cherry, blackberry jam, hints of white pepper, and clove.

PALATE: Intense flavors of plum, cherry, and blackberry highlighted by bright acidity, supple tannins, and complemented by a smooth and elegant finish.

FOOD PAIRING

Roasted pork loin with thyme and garlic, caramelized mushroom flat bread, or tuna tartare.

